

Kitchen Extract Service Report



07/03/2023 15:00:00 Holiday

Inn Express (Dublin 1)

28-32 O'Connell Street, Dublin 1



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Service and Inspection report for Grease Extraction Cleaning

We would like to take this opportunity to thank you for choosing Halcyon to provide your company with specialist cleaning services.

As you are aware, your Certificate of Compliance for both Insurance companies and EHS Officers is essential and once we receive payment we will forward immediately.

Our customer service, especially in the after sales phase, guarantees the satisfaction of our clients. In line with this strategy, we ask you to share with us your feedback at any time be it positive or negative. There is always room for improvement, so if we can serve you better in any way, please do inform us. We look forward to your business again in the future.



Peter Kirwan,
Managing Director.

Notes to be aware of regarding the Frequency of cleaning required:

The need for specialist cleaning of kitchen extract systems will depend on the level of usage of the cooking equipment, types and quantity of cooking and other risk factors such as vulnerability of the system to ignition and of the building and its occupant/users to system fire, hygiene, vermin and mechanical hazards.

Typical cleaning should be visibly clean and capable of meeting the level of cleanliness specified. The frequency of cleaning should be adjusted by means of system testing (inspection and monitoring) so that surface grease deposit limits are not exceeded. The buildings insurance company should be consulted to ensure that the cleaning regime is compliant with the terms of their specific warranty. Regular cleaning will result in an improved mean standard and reduce the costs of cleaning as deposits are not allowed to bake and harden.

Periodic specialist cleaning should be accompanied by daily or weekly cleaning of canopies, filters and associated drains and traps in accordance with manufacturers' recommendations, typically carried out by the kitchen operator.

- Heavy Use 12-16 Hours Per Day - 3 Monthly
- Moderate Use 6-12 Hours Per Day - 6 Monthly
- Light Use 2-6 Hours Per Day - 12 Monthly

Scope

- To complete cleaning of the extract system in accordance with proposal issued to client.
- To complete cleaning in accordance with HVCA TR19 standards where possible
- To provide before and after photo report and hygiene certification for the system upon completion of work

Standards

- HVCA TR19, Guide to good practice in Internal Cleanliness of Ventilation Systems



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Site

Holiday Inn Express (Dublin 1)
28-32 O'Connell Street, Dublin 1

PASS**Grease Extract Cleaning****Inspect No**

AOM2834515

Customer

Holiday Inn Express (Dublin 1)

Contact

Joe Heyes

*Confirmed with Joe 085 1148122

Tel

01878 8099/085 1148122

Date

07/03/2023 15:00:00

Inaccessible Areas/Comments**Recommendations****Customer****Engineer**

Tey

Tony

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Canopy Before



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Date & Time: 07/03/2023 17:02:49

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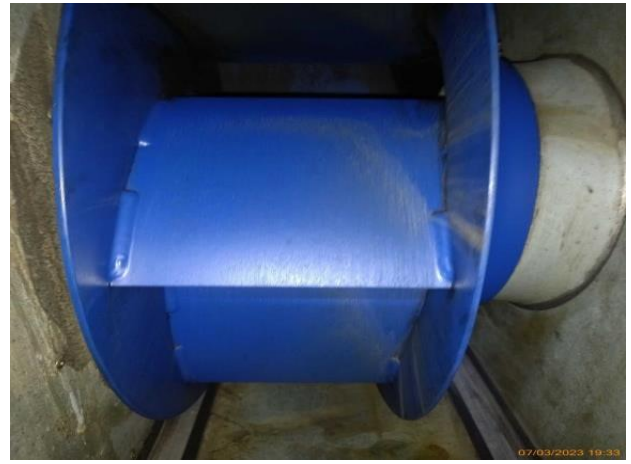
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Fan Before



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After



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[Learn more](#)

Stagnant water is a breeding ground for bacteria such as Legionnaires Disease. Holding water tanks should be cleaned and disinfected at least once a year to avoid health risks.



[Learn more](#)

Our reputation has been built on keeping our clients compliant. Cleaning of kitchen grease extraction systems is certified to TR-19 standards in line with fire-safety and insurance requirements.



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Extend the life of cooking oil, save on costs, and reduce the risk of accidents with our unique oil filtration and fryer management system.



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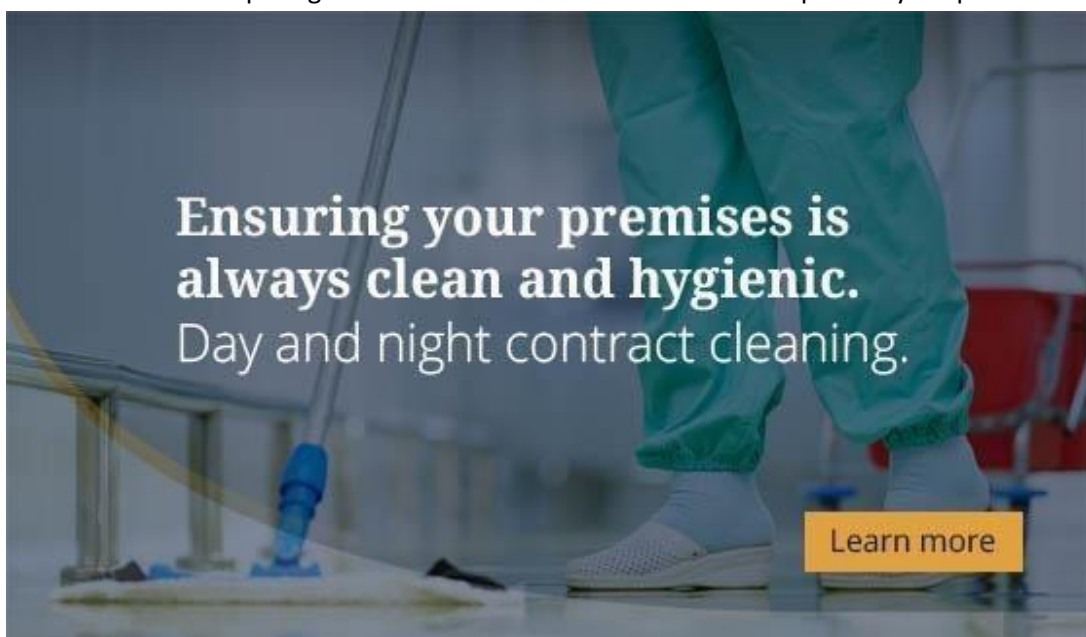
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We use the latest technology to clean pipes for food-processing plants, medical-device manufacturers and more, so businesses stay compliant with food-safety and fire-safety regulations.



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